

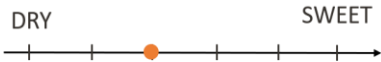


PINOT GRIS GRAND CRU SCHLOSSBERG

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13.5%Alc.**

Keeping potential: **5-8 years**

Residual sugars: **30g/L approx.**

Sweetness:  DRY ————— SWEET

Appellation: **AOC Alsace Grand Cru**

IDENTITY

Grand Cru Schlossberg was the first terroir to be classified as a Grand Cru in Alsace. It lies on a hillside facing due south between Kientzheim and Kaysersberg. It owes its reputation to the geological profile of the substrate, made up of granite rock and loamy sand.

ON TASTING

Golden yellow in colour.

With notes of smoke and dried fruit and nuts, it opens up with aromas of yellow peach and a hint of caramel.

On the palate, the Pinot Gris expresses the quintessence of its terroir with a beautifully round fullness combined with distinct acidity.

FOOD & WINE PAIRING

Ideal with foie gras, fish in sauce or poultry in cream sauce.



la magie des terroirs